

## **ABSTRACT**

A grape favored pome fruit, such as an apple or pear is provided. The grape flavored pome is created by a process employing the natural food additive methyl anthranilate, to impart a grape flavor to whole apples, pears, and other pome fruits. The grape flavored pome fruit product is created by first forming or formulating a grape flavoring admixture. The grape flavoring admixture is a non-toxic, food grade solution that is generally regarded as safe or "GRAS." Methyl anthranilate generally describes a grape essence flavoring compound, also referred to as methyl-o-aminobenzoate, neroli oil, and 2-Aminobenzoic acid methyl ester. After harvest, the apple, or pome, in a whole and uncut condition, is dipped or alternatively sprayed with the admixture. The fruit absorbs the admixture through the pericarp, to impart the grape flavor to the mesocarp of the pome fruit.